



~THANKSGIVING SPECIAL ORDERS~

Whether it is for two or twenty – let VPM help you make your Thanksgiving a culinary treat!

You can order any of our items separately in whatever quantity you may need. Prices are listed below.

SOUPS:

(one quart minimum @ \$12.95 per quart)

Curried Pumpkin Bisque	Butternut Squash, Apple & Carrot
French Onion with Garlic Crouton & Parmesan	Broccoli White Cabot Cheddar

SALADS:

(minimum order for two per type, price break for qty)

Classic Caesar with Parmesan, Avocado, Herb Croutons, Red Onion, Caesar Dressing	\$5.25
Baby Spinach w/ Green Apples, Gorgonzola, Toasted Almonds & Cranberries Sherry Vinaigrette Dressing	\$6.50
Baby Field Greens with Candied Walnuts, Pears, Bleu Cheese, Citrus Fruit, Balsamic Vinaigrette Dressing	\$7.00

ENTREES:

(minimum order for two)

Roasted Pork Tenderloin with one choice of sauce: - Herb Roasted Crust with Green Peppercorn Sauce - Port Fig Sauce - Balsamic Cranberry	\$8.95 per 8 oz serving
Stuffed Breast of Chicken - Prosciutto, Baby Spinach and Parmesan - Wild Mushrooms with Sage - Artichokes, Roasted Red Peppers, Red Onion & Fresh Basil	\$7.95 per 8oz breast
Fresh Baked Salmon (with one choice of sauce) - Herb Butter with Lemon - Fresh Citrus Vinaigrette - Honey Mustard Sauce	\$8.95 per 7 oz serving

SIDES AND VEGGIES:

(recommend ½ pound per person)

Wheat Bread Stuffing with Turkey Sausage, Celery, Apples, Onions & Fresh Herbs	\$12.50 per pound
Sweet Potato Casserole with Praline Crumble	\$8.95 per pound
Green Beans with Caramelized Onions and Almonds	\$6.95 per pound
Yukon Jack Mashed Potatoes with Fresh Herbs	\$4.95 per pound
Roasted Red Potatoes with Whole Grain Mustard Glaze and Fresh Italian Parsley	\$5.95 per pound
Fresh Asparagus in Sundried Tomato Vinaigrette	\$12.50 per pound
Oven Roasted Squash with Garlic and Fresh Parsley	\$7.95 per pound

SWEET SPECIALS:

Spicy Pumpkin Loaf with Cream Cheese Frosting	\$13.50 per loaf (serves 6 – 10)
Cranberry Upside Down Tart	\$21 per cake (serves 8)
Pumpkin Maple Pie	\$17 per pie (serves 8)
Homemade Carrot Cake with Light Cream Cheese Frosting	\$27 per cake (serves 8 – 12)
Toasted Pecan Pie	\$22 per pie (serves 8)
Sweet Potato Pie	\$18 per pie (serves 8)

Other Village Treats:

HORS d' OEUVRES: (minimum order of one dozen per selection @ \$18 - \$22 per dozen)

Smoked Applewood Bacon Wrapped Scallops	Grilled Beef Tenderloin on Focaccia Toasts
Village Veggie Antipasti Skewers	Petite Salmon Cakes with Lemon Caper Mayo
Petite Orange Cranberry Muffins with Maple Glazed Pork Tenderloin	

PASTA: (minimum two servings per order)

Wild Mushroom Ravioli with Sundried Tomato Concasse, Fresh Basil, Parmesan	\$6.25 per person
Butternut Squash Ravioli with Caramelized Brown Butter Sauce and Fresh Sage	\$6.25 per person

DIPS & CHUTNEYS: (dips available in either 8oz or 16oz packages)

Caramelized Sweet Onion Dip	\$4.25/\$7.95	Fresh Cranberry Sauce	\$8.25 for 8 oz
Cranberry, Apple & Ginger Chutney	\$9.95 for 12 oz	Maple Pecan Brie	\$17.95 for 8 oz

FRITATTAS: \$24 each, serves 6 - 8

Scallion, Applewood Bacon and White Cabot Cheddar	Smoked Salmon & Fresh Asparagus
Fresh Spinach, Goat Cheese & Chives	Sweet Peppers and Onion

TO PLACE YOUR ORDER:

Call Ginger at **252 943 7013** to reserve your space now – we limit the amount of custom orders we accept each year.

All items must be pre-ordered and pre-paid for by Noon on Monday, November 23rd.

You may pick up your order by 7pm on Wednesday, November 25th.